

GLOWBAL

BRUNCH MENU A | \$25⁰⁰

ADD A MIMOSA TO THE MENU FOR \$5⁰⁰

To Start

Mini Donuts

-and-

Mini Berry Smoothie

-and-

Coffee or Tea

ENTRÉE

Avocado Toast

avocado, soft boiled eggs, prosciutto, roasted tomatoes, sourdough

-or-

Rigatoni Bolognese

meat ragu, tomatoes, basil, parmigiano reggiano

-or-

Original Benny

canadian back bacon, poached eggs, hollandaise, potato hash

-or-

West Coast Benny

rock shrimp & roasted peppers, poached eggs
hollandaise, potato hash

DESSERT

Petite Fours

selection of mini desserts for the table to share



GLOWBALGROUP.COM

GLOWBAL

LUNCH MENU B | \$30⁰⁰

ADD SATAY PLATTER TO ANY MENU - \$15 PP
VEGETARIAN OPTION AVAILABLE

APPETIZER

Sablefish Chowder

wild mushrooms, double smoked bacon, cream, fresh herbs

ENTRÉE

Rigatoni Bolognese

meat ragu, tomatoes, basil, parmigiano reggiano

-or-

Prawn & Quinoa Salad

cucumber, avocado, tomatoes, almonds
goat's cheese, herb buttermilk dressing

DESSERT

Vanilla Bean Cheesecake

berry coulis, white chocolate, macarons

GLOWBAL

LUNCH MENU C | \$40⁰⁰

ADD SATAY PLATTER TO ANY MENU - \$15 PP

VEGETARIAN OPTION AVAILABLE

APPETIZER

Market Green Salad

baby greens, beets, tomatoes, corn, shaved carrots
champagne vinaigrette

-or-

Sablefish Chowder

wild mushrooms, double smoked bacon, cream, fresh herbs

ENTRÉE

Pan Seared Salmon

roasted fingerling potatoes, seasonal vegetables
lemon beurre blanc

-or-

Chicken Breast Supreme

potato gratin, seasonal vegetables, thyme au jus

DESSERT

Chocolate Fudge Cake

hazelnut crumble, chocolate mousse
caramelized marshmallow

GLOWBAL

LUNCH MENU D | \$55⁰⁰

ADD SATAY PLATTER TO ANY MENU - \$15 PP

VEGETARIAN OPTION AVAILABLE

APPETIZER

Beef Carpaccio

thinly shaved beef, garlic herb loaf, dijon-horseradish aioli

-or-

Caprese Salad

buratta cheese, heirloom tomatoes, basil, extra virgin olive oil

ENTRÉE

Angus Reserve Beef Tenderloin Steak

potato gratin, seasonal vegetables, red wine jus
mâitre d' butter

-or-

Seared Ahi Tuna

roasted fingerling potatoes, seasonal vegetables
lemon beurre blanc

DESSERT

Vanilla Bean Cheesecake

berry coulis, white chocolate, macarons

GLOWBAL

DINNER MENU E | \$60⁰⁰

ADD SATAY PLATTER TO ANY MENU - \$15 PP

VEGETARIAN OPTION AVAILABLE

APPETIZER

Sablefish Chowder

wild mushrooms, double smoked bacon, cream, fresh herbs

-or-

Beef Carpaccio

thinly shaved beef, garlic herb loaf, dijon-horseradish aioli

ENTRÉE

Angus Reserve Beef Tenderloin Steak

potato gratin, seasonal vegetables, red wine jus

maître d' butter

-or-

Seared Ahi Tuna

roasted fingerling potatoes, seasonal vegetables

lemon beurre blanc

DESSERT

Vanilla Bean Cheesecake

berry coulis, white chocolate, macarons

GLOWBAL

DINNER MENU F | \$70⁰⁰

ADD SATAY PLATTER TO ANY MENU - \$15 PP

VEGETARIAN OPTION AVAILABLE

APPETIZER

Caprese Salad

buratta cheese, heirloom tomatoes, basil, extra virgin olive oil

-or-

Ahi Tuna Poke

ahi tuna, mango, sesame, cilantro, wonton cup

MID COURSE

Rigatoni Pomodoro

tomato ragu, basil, pecorino cheese, extra virgin olive oil

ENTRÉE

Miso Sablefish

soba noodle salad, asian vegetables

mushroom consomme

-or-

Angus Reserve Beef Tenderloin Steak

potato gratin, seasonal vegetables, red wine jus

maitre d' butter

DESSERT

Chocolate Fudge Cake

hazelnut crumble, chocolate mousse

caramelized marshmallow